

APPETIZER SELECTIONS

- BOOM BOOM SHRIMP \$13** CRISPY FRIED SHRIMP TOSSED IN A CREAMY ASIAN SWEET CHILI SAUCE
- SOUTHERN FRIED GREEN TOMATOES \$14** TOPPED W/ COMEBACK SAUCE & GRILLED SHRIMP
- BACON WRAPPED GRILLED SHRIMP \$15** GF SERVED WITH DRAWN BUTTER
- TOBACCO ONIONS \$11** THINLY SLICED PURPLE ONIONS, FRIED CRISPY & SERVED W/ COMEBACK
- JUMBO LUMP CRAB CAKES \$22** (2) OVER FRIED GREEN TOMATOES TOPPED W/ SPICY REMOULADE
- FRIED BUTTON MUSHROOMS \$11** FRESHLY BREADED, SERVED W/ HOMEMADE BUTTERMILK RANCH
- HAND-CUT CHEESE STIX \$13** CUT IN-HOUSE FROM NEVER FROZEN MOZZARELLA, W/ MARINARA
- SEARED AHI TUNA \$23** 8OZ, SEARED TO RARE, SLICED & TOPPED W/ GOAT CHEESE & SWEET BALSAMIC GLAZE
- GRILLED THICK-CUT BACON SLICES \$14** GF NUESKE'S APPLE WOOD BACON, PEPPER JELLY, GOAT CHEESE
- LOBSTER FINGERS \$23** CRISPY LOBSTER TAILS SERVED W/ A JALAPENO KEY LIME HOLLANDAISE
- CHEESE BOMBS \$14** CRISPY PANKO BREADED, MINCED JALAPENO, BACON SERVED W/ BOMB SAUCE

LAMB LOLLIPOPS \$19

LIGHTLY SEASONED & GRILLED, SERVED OVER TOBACCO ONIONS, TOPPED W/ A CABERNET MOLASSES REDUCTION & JULIENNE FRESH MINT

APPETIZER TASTING \$26

TWO OF EACH: BACON WRAPPED, BOOM BOOM & GRILLED SHRIMP, CHEESE STIX, CHEESE BOMBS, FRIED GREEN TOMATOES TOPPED W/ COMEBACK SAUCE

TODAY'S GREENS

GREEK \$9 / \$17 GF

TOMATOES, MEDITERRANEAN FETA CHEESE, KALAMATA OLIVES, ARTICHOKE HEARTS, CUCUMBERS, PEPPERONCINI PEPPERS, PURPLE ONIONS

GRILLEHOUSE'S SIGNATURE

WEDGE \$12 GF

CRISP ICEBERG LETTUCE, TOPPED WITH CHUNKY BLUE CHEESE DRESSING, MARINATED TOMATOES, PICKLED RED ONIONS, BACON & A TOUCH OF SWEET BALSAMIC DRIZZLE

STRAWBERRY

WALNUT SPRING MIX \$9 / \$17 GF

CANDIED WALNUTS, STRAWBERRIES, GOAT CHEESE, CUCUMBERS, TOMATOES, TOSSED IN FAT FREE RASPBERRY VINAIGRETTE

PECAN SPRING MIX \$9 / 17 GF

SPRING MIX, SEASONED PECANS, DRIED CRANBERRIES, CRUMBLER BLUE CHEESE, CUCUMBERS, MARINATED HEIRLOOM TOMATOES, PURPLE ONION, TOSSED IN A LEMON PARMESAN VINAIGRETTE

Add to Any Salad

ADD SHRIMP OR CHICKEN \$6
SALMON \$9
TUNA \$11

****CHEF'S RECOMMENDATIONS****

COURTHOUSE FILET \$74

8OZ FILET TOPPED W/ (2) CRISPY LOBSTER FINGERS, FINISHED W/ AN HERBED CREAM SAUCE. INCLUDES 2 SIDES

THE OSCAR \$72

8OZ FILET TOPPED W/ JUMBO SHRIMP, LUMP CRAB, ASPARAGUS & BEARNAISE, SET ATOP A JUMBO LUMP CRAB CAKE. INCLUDES 2 SIDES

OUR CUTS

35 DAY <u>DRY AGED RIBEYE</u> 16oz	(INCLUDES 2 SIDES)	\$59
SIGNATURE RIBEYE 16oz	(INCLUDES 2 SIDES)	\$54
CENTER - CUT FILET 8oz	(INCLUDES 2 SIDES)	\$56
CENTER - CUT FILET 10oz	(INCLUDES 2 SIDES)	\$61
NEW YORK STRIP 16oz	(INCLUDES 2 SIDES)	\$51
FILET MEDALLIONS 9oz	(INCLUDES 2 SIDES)	\$52
ON A BED OF SMASHED POTATOES TOPPED W/ FRIED CRAWFISH TAILS & BLACKENED CRAWFISH CREAM		
LAMB LOLLIPOPS	(INCLUDES 1 SIDE)	\$47
ON A BED OF GRITS & FRIED GREEN TOMATOES TOPPED W/ A CABERNET MOLASSES REDUCTION & GARNISHED W/ JULIENNED FRESH MINT		

STEAK TOPPINGS

(AVAILABLE WITH ANY ENTREE)

SAUCE BÉARNAISE \$6	TOASTED BLUE CHEESE \$5 GF
GOAT CHEESE DRIZZLED W/ SWEET BALSAMIC GLAZE \$8 GF	
THICK BACON & TOASTED BLUE CHEESE \$13 GF	
SAUTEED MUSHROOMS \$7 GF	
SAUTÉED LOUISIANA CRAWFISH TAILS \$9 GF	
BLACKENED CRAWFISH CREAM SAUCE \$6 GF	
SWEET BALSAMIC GLAZE \$5 GF	CABERNET MOLASSES GLAZE \$5 GF
BUTTERFLIED FRIED SHRIMP (4) \$7	GRILLED BEER ONIONS \$5 GF
GARLIC & WINE SAUTEED LOBSTER FINGERS \$16	
SAUTÉED JUMBO LUMP BLUE CRAB MEAT \$14	

MARY SAUCE \$13

SHRIMP, MUSHROOMS, CRAWFISH, HERBS IN A DARK CREAMY WINE SAUCE

MISSISSIPPI GULF COAST \$16 GF

LUMP CRAB, SHRIMP & CRAWFISH TAILS IN CAJUN BUTTER

**** CHEF'S RECOMMENDATION ****

SNAPPER & GRITS

BLACKENED GULF RED SNAPPER, SERVED OVER LOADED SHRIMP & GRITS & SMOTHERED W/
BLACKENED CHEDDAR CREAM SAUCE. INCLUDES 2 SIDES

\$42

HALIBUT DE PROVENCE \$48

PANKO CRUSTED & FINISHED IN THE OVEN, TOPPED W/ AN HERBS DE PROVENCE CREAM SAUCE
& LUMP CRAB MEAT. OVER A FRESH VEGGIE & GOAT CHEESE RISOTTO,
GARNISHED W/ ASPARAGUS

CATFISH MARY \$36 (*SAUCE CONTAINS SEAFOOD)

BLACKENED MISSISSIPPI FARM RAISED CATFISH FILET, TOPPED W/ *MARY SAUCE, SERVED OVER
CHEDDAR GRITS W/ FRIED GREEN TOMATOES, GARNISHED W/ GRILLED ASPARAGUS

SEA SELECTIONS

GINGER TERIYAKI DUSTED SALMON 9OZ (2 SIDES) **\$34** GF
SEARED WITH A BEAUTIFUL CRUST

PARMESAN CRUSTED AHI TUNA STEAK (2 SIDES) **\$34**
SEARED RARE, OVER A GOAT CHEESE & VEGGIE RISOTTO & TOPPED W/
GOAT CHEESE & SWEET BALSAMIC GLAZE

GRILLED SHRIMP SKEWERS (2 SIDES) **\$31** GF
JUMBO GRILLED GULF SHRIMP

BUTTERFLIED FRIED SHRIMP (2 SIDES) **\$29**
WITH COCKTAIL & TARTAR

THE YARDBIRD \$31

MARINATED & GRILLED CHICKEN BREASTS, TOPPED W/ GRILLED BEER ONIONS, BACON &
MELTED PEPPER JACK CHEESE (2 SIDES)

PASTA MAC \$29

GRILLED CHICKEN, SHRIMP, DICED THICK CUT BACON, PORTABELLAS, ROASTED RED PEPPERS,
SUGAR SNAP PEAS, TOSSED WITH SHELL MACARONI IN A BLACKENED GOUDA CHEESE SAUCE.
(1 SIDE)

INDIVIDUAL SIDE SELECTIONS \$5

CHARGRILLED ASPARAGUS W/ BÉARNAISE
CHEDDAR GRITS
“SWEET” CREAMED SPINACH GF
RED BLISS SMASHED POTATOES GF
SEASONED HAND-CUT FRIES GF
BAKED POTATO GF
SMOKED GOUDA MAC & CHEESE
FRIED GREEN TOMATOES W/ COMEBACK
RICE PILAF GF
SWEET CREAM CORN
GARDEN SAUTÉ (SQUASH, ZUCCHINI, ONION, THYME) GF
CRISPY BRUSSELS W/ PARMESAN GF
HOUSE OR CAESAR SALAD

SUBSTITUTE SIDE SELECTIONS

GREEK OR WEDGE SALAD (ADD \$8)
WALNUT SPRING MIX SALAD (ADD \$8)
PECAN SPRING MIX (ADD \$8)
GOAT CHEESE & VEGGIE RISOTTO (ADD \$9)

KIDS MENU

(ADULTS OVER 17 ADD \$10, INCLUDES 1SIDE)

POPCORN SHRIMP \$10 FRIED CHICKEN TENDERS \$10
MINI CORN DOG NUGGETS \$9 GRILLED CHICKEN BREAST \$10
SMOKED GOUDA MAC W/ GRILLED CHICKEN \$11

** 18% GRATUITY ADDED TO PARITIES OF 6 OR MORE**

****CREDIT CARD CONVENIENCE FEE WILL APPLY - AMERICAN EXPRESS 3.25%, ALL OTHERS BUT DEBIT, 2.25%****

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.”

***NOT RESPONSIBLE FOR STEAKS COOKED MED WELL & WELL AS WE HEAVILY CHAR OUR STEAKS, PLEASE ADVISE YOUR SERVER IF DURING ORDERING IF YOU DO NOT LIKE THE CHAR PROCESS.**

